

# DINNER MENU

served from 18h00 – 22h00 Monday – Saturday

Please note that we are closed on alternate Mondays – you can check availability on our [online booking system](#).

Additional delicious vegetarian options available on request.

## A la Carte Starters

Salad from our Organic Garden combining fresh leaves, herbs, green vegetables, tomatoes and toasted seeds

Salmon Trout cured, horseradish cream, wasabi leaves, dill oil, Bottarga roe, potato bread

Forest Mushroom Soup with a skewer of free range chicken, lovage aroma

Risotto of sweet pea shoots with rabbit confit

Quail - lacquered breast and tempura leg with mango, carrot and soft egg

## A la Carte Main Courses

Line Fish & Prawn quinoa dressing with pak choi, gem squash, aubergine and ice lettuce

Iberian Pig served in four cuts with roasted Granny Smith apple puree, beans and mustard seed jus

Venison Medallion white pepper and thyme basting, forest mushrooms, marinated beetroot with hazelnut aroma

Beef Cut of the Day caramelised sweetbreads, mushroom soil, rainbow carrots, potato paper

## A la Carte Cheese / Dessert

Cheese Selection - South African & International matured cheeses from the cheese cloche, with condiments  
6 cheeses / 3 cheeses

Chocolate Fondant poached quince, sea buckthorn sorbet and candied walnuts

Valrhona 'Caramelia' Crème Brûlée with citrus salad and angelica ice cream

Autumn Mélange - fondant of sweet potato with rum caramel, honey streusel, tonka bean

## Degustation Menu

### Amuse Bouche

Salmon Trout cured, horseradish cream, wasabi leaves, dill oil, Bottarga roe and potato bread  
*Migliarina 'Grey Matter' Pinot Gris 2017*

Line Fish & Prawn with quinoa dressing, aubergine and ice lettuce  
*Micu Narunsky 'La Complicité' Colombard 2016*

Quail - lacquered breast and tempura leg with mango, carrot and soft egg  
*David Sadie Grenache Noir 2013*

Risotto of sweet pea shoots with rabbit confit  
*Aubergine Cuvée Pinot Noir 2013*

Beef Fillet caramelised sweetbreads, mushroom soil, rainbow carrots, potato paper  
*Solms Delta 'Terroir Collection' Shiraz 2015*

Karoo Cheese Langbaken Williston, with roasted and confit grapes, pumpkin and raisin bread  
*Peter Bayly 'Cape White'*

Autumn Mélange - fondant of sweet potato with rum caramel, honey streusel and tonka bean  
*Teddy Hall 'Eva Krotoa' Chenin Blanc Noble Late Harvest 2012*

### Coffee / Tea Friandises

Guests dining together and enjoying our 4 course Degustation Menu,  
to please select the same four dishes

**4 courses** R 835 with wine pairing R 1195 | **7 courses** R 1215 with wine pairing R 1750  
(includes amuse bouche and coffee/tea & friandises)